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Emulsifier used in food, medicine, cosmetics, etc. - comprises
lecithin-gluten or lecithin-globulin material

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Number of Countries: 001 Number of Patents: 002

Patent Family:

| Patent No | Kind | Date | Applicat No | Kind | Date | Week |
|-------------|------|----------|-------------|------|----------|----------|
| JP 63283735 | A | 19881121 | JP 87118118 | A | 19870516 | 198901 B |
| JP 94018626 | B2 | 19940316 | JP 87118118 | A | 19870516 | 199414 |

Priority Applications (No Type Date): JP 87118118 A 19870516

Patent Details:

| Patent No | Kind | Lan | Pg | Main IPC | Filing Notes |
|-------------|------|-----|----|-------------|-----------------------------|
| JP 63283735 | A | | 5 | | |
| JP 94018626 | B2 | | 6 | B01F-017/14 | Based on patent JP 63283735 |

Abstract (Basic): JP 63283735 A

Emulsifier is composed of lecithin-gluten or lecithin-globin cpd. material. Emulsifier is claimed as wheat gluten, blood globin, soybean lecithin, or a modified lecithin. The wt. ratio of lecithin to gluten or globin in the lecithin-protein cpd. material is 20/1 to 2/1. The emulsifier is prepd. by ultrasonic treatment of the mixed liq. of lecithin and protein, with a frequency of 5 to 40 KHz and 10 to 90 watt hour at room temp.

ADVANTAGE - The emulsifier has a good emulsifying activity and stability as well as food safety. It can be used esp. for the prodn. of foods, medicines, cosmetics, etc.

Derwent Class: B07; D13; D21

International Patent Class (Main): B01F-017/14

International Patent Class (Additional): A23J-007/00; A23L-001/03;

A23L-001/035; A61K-047/42; B01F-017/30